KESAR PISTA SHRIKHAND

Ingredients :

3 cups skimmed milk

2 tbsp skimmed milk powder

2 tsp fresh curd

1 tsp sliced pistachio nuts

4 tbsp sugar

½ tsp green cardamom powder

a pinch of saffron

curd

Method : Make a smooth paste of skimmed milk powder, sugar, cardamom powder, and saffron by adding a little quantity of skimmed milk. Add this smooth paste to the skimmed milk and put to boil. Once the milk is boiled, let it cool down to luke-warm temperature and add fresh curd, whisk well and keep it aside to set. Once the curd is set, sprinkle pistachio nut slices on top. Chill and serve.